



Sweets

Orders are a minimum order of 1 dozen per order.
This menu is available for pick-up and full service catering,
Full service catering will have additional services fees and gratuity will apply.

Speciality Cup Cakes

\$2.50 per Specialty Cup Cake
Creme Brulee
Dulce de Leche
Lemon Merangue
Black Forest
Nutella

Regular & Gluten Free Cup Cakes

\$2.00 regular / \$2.50 Gluten Free
Chocolate
Vanilla
Lemon
Zuchini
Chocolate Banana
Carrot

House-Made Pies

\$18.00
Caramel Apple
Pumpkin
Lemon Merangue
Coconut Cream
Chocolate Cream
Banana Cream
Seasonal Fruit



Icing Flavours

Chocolate
Vanilla
Coconut
Cream Cheese
Spiced Cream Cheese
Lemon
Chai

Sweet Platter

Choose Any 3 from Cookies, Squares, Sweets and Tarts and build a Platter for \$70.00

Squares

Brownies \$2.00 per piece
Cafe Mocha Cheesecake
Brownie - \$2.50
Smore Bar \$2.00 per piece
Blondies with Chunks of Chocolate & Skor Bits \$2.25 per piece
Raspberry Macroon Bar \$2.25 per piece

Tarts

(made in-house with our flaky pastry)

\$2.50 per piece
Butter Tarts
Coconut Cream
Lemon
Chpocolate Cream
Pumpkin
Apple Crumble
Chocolate Ganache

Cookies

\$2.00 per piece
Oatmeal Chocolate Chip
Spiced Ginger Molasses
Peanut Butter with Reeces Pieces
Double Chocolate with Candied Hazlenuts

Sweets

Mini Whipped Cheese Cake, Graham Crumble & Strawberry Compote \$2.75 per piece
Mini Cinnamon Sugar Donut \$1.25

Profiteroles

With Choice of Mousse Fillings:
\$ 2.25 per piece
Lemon
Peanut Butter
Chocolate
White Chocolate and Raspberry

Sauces

Our Sauces make a great addition to our fruit platters

250 ml Jar Salted Carmamel Sauce - \$.800
250ml Jar Chocolate Sauce - \$.800